

# Daryl Bauch

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## TECHNICAL SKILLS

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### Cuisine Styles

Pastry • Mediterranean

### Kitchen Skills

Baking • Cost Control • Plating • Menu Design • Butchery • Sauce-making

### Operations

Supplier Negotiation • Event Planning • HACCP

### Soft Skills

Time Management

## PROFESSIONAL SUMMARY

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Experienced Chef with 14+ years focusing on Fine Dining. Known for delivery.

## WORK EXPERIENCE

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### Sous Chef — Nienow - Macejkovic (2017 - Present)

- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.

### Sous Chef — Heaney, McDermott and Hoeger (2024 - 2025)

- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 25% with vendor negotiations and waste controls.
- Catered private events for up to 86 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.

### Sous Chef — Rohan, Lubowitz and Kohler (2019 - 2024)

- Catered private events for up to 69 guests with 95%+ client satisfaction.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Hermann, Boyle and Romaguera University (2017)

## CERTIFICATIONS

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- HACCP Level 3
- Certified Sommelier (optional)
- Food Safety Manager